



**Nutrition  
information  
per serving:**

Calories  
**340**

Carbohydrate  
**32 g**

Dietary Fiber  
**7 g**

Protein  
**27 g**

Total Fat  
**12 g**

Saturated Fat  
**3.5 g**

Trans Fat  
**0 g**

Cholesterol  
**70 mg**

Sodium  
**360 mg**



# Yucatan Chicken Tacos

*Serve these tasty tacos with extra cilantro and lime wedges.*

**Makes 4 servings. 2 tacos per serving. | Prep time:** 15 minutes | **Cook time:** 5 minutes

1. In a medium bowl, mix together balsamic vinegar, chipotle peppers, and garlic salt. Add in chicken, cabbage, and onion, mix well.
2. To warm tortillas, heat in a hot skillet for 1 minute on each side. Or place tortillas on a large plate and top with a damp paper towel. Microwave on high for 2 minutes or until tortillas are warm.
3. Spoon filling into warm tortillas and top with cheese and avocado.
4. Serve immediately.

**tip:** Add color and more flavor to your tacos – mix in shredded carrots and cilantro!

- 1½ tablespoons balsamic vinegar**
- 1 tablespoon finely chopped canned chipotle peppers in adobo sauce**
- ½ teaspoon garlic salt**
- 2 cups chopped or shredded, cooked chicken breast**
- 2 cups shredded cabbage or prepared coleslaw mix**
- ¾ cup finely chopped red onion**
- 8 (6-inch) corn tortillas**
- ¼ cup crumbled Añejo or Panela cheese**
- 1 avocado, peeled, pitted, and chopped**

